

The Cottonworks Bistro Evening Menu

Marinated Gordal Olives / 4.5 (gf, ve) Skin On Fries With Aioli / 3.5
'Catalan Bread' 4.5 Crusty White Bread, Tomato, Garlic, EVOO (gfo, ve)

Starters

Fishcake Kiev Croquette / 8 (gf, df)

Tartare Sauce

Caramelised Shallot Pearl Barley 'Risotto' / 6 (gfo)

Shallot, Yeast, Chive

Chicken, Ham Hock & Leek Terrine / 8 (gfo)

Dill Pickled Cucumber, Toasted Brioche

Fabada Stew / 8 (gf, df)

Chorizo, Morcilla, Butterbean, Paprika, Saffron. Served on Sourdough

Baked Golden Beets / 7 (gf, veo)

Pickled Beets, Port Poached Pear, Blue Cheese Mousse,

Sticky Walnut, Chicory

Main Plates

Dry-Aged Bistro Rump / 24 // Braised Ox Cheek / 18 (gf, dfo)

Parmesan Triple Cooked Chips, Beef Dripping Carrot,

Kale, Persillade, Bone Marrow & Stout Sauce

Butter Roasted Churchill Farm Chicken Breast / 18 (gf, dfo)

Potato & Pancetta Terrine, 'Inside Out' Chicken Wing, Savoy Cabbage

Carrot & Swede Puree, Black Garlic, Madeira Jus

Pan Fried Sea Bream / 20 (gfo)

Mussel Popcorn, Roasted Jerusalem Artichoke, Oyster Mushrooms,

Pickled Kohlrabi, Tarragon Velouté

Kimchee Roasted Duck Breast / 24 (dfo)

Duck leg Spring Roll, Shitake Mushroom, Pak Choi, Coriander

Compressed Cucumber, Sesame, Cashew Nut, Hoisin Duck Jus

Braised Pork Shoulder / 16

Pomme Puree, Salt Baked Turnips, Tenderstem, Apple Chutney, Darley

Abbey Cider Jus

Herb Gnocchi / 16 (v)

Wild Mushroom, Spinach, Pickled Mushroom, Leeks, Black Garlic Sauce

Red Onion Tarte Tatin / 14 (gf, veo)

EVOO Mash, Goats Cheese Savoury Custard, Tenderstem, Kale

Desserts

Chocolate Delice / 8

Miso Caramel, Chocolate Soil, Crunchy Peanut Butter Ice Cream

Coffee and Croissant Ice Cream Sandwich / 8

Espresso Iced Parfait, Hazelnut, Croissant, Coffee Liquor Syrup

Rhubarb Treacle Tart / 8

Poached Rhubarb, Clotted Cream Ice Cream

Warm Blood Orange Drizzle Cake / 7

Orange Segments, Vanilla Ice Cream

Cheese Board / 12

3 Cheeses, Poached Pear, Pickled Celery, Red Onion Jam,

Walnuts, Crackers (gfo)

The Wineday Times

Puglian Red Springs A Surprise

Fortune favours the brave!

Whilst it may not be the most recognisable of wines, but this voluptuous, barrel-aged blend of local Negromaro & Sangiovese grapes is a bit of a winner with its full-bodied, ripe cherries & sweet spicy character.

2017 Salice Salento Riserva. 24

Match Of The Day

Baked Golden Beets, then Kimchee Roasted Duck Breast make a lovely pairing to the full-bodied, yet elegant; 2018 Chateau Lancyre (32). with its bold luscious dark fruit & wild flower notes.

60% Syrah, 30% Grenache, 10% Carignan blend from the wonderful Pic Saint Loup region.

Sherry Revival

There is a scattering of umami through the new menu & dry Sherry is a fine match to that. Our Equipo Navazos Manzanilla Sherry is aged 5 years under flor. It has pungent smoky apricot fruit & a long dry, salty tang finish.

Campervan Wine Travels Well

It may have a fun, travel-conscious label but this is a seriously good, Verdejo from Rueda in Spain. *Silga Verdejo Rueda* is packed with green-skinned citrus fruit flavours. An impressive weight given that it is only 12.5% & is perfectly happy paired with fishcakes, the terrine, sea bass or Tarte Tatin.

Winter Days = Rhone Reds

Cold days call for richer, more peppery red wines to match the seasons robust flavours. Grenache & Syrah combine harmoniously here in a wine that is bursting with Rhone character. So Rhon! France. 7.5 / 9.95 / 29

Late Harvest Sweetness

Mad Tokaji St Tamas (6 per 75ml) is a vivid & lively late harvest wine. Perfect with cheese, Apple Tarte or just with a coffee!